

Brined & Smoked CHICKEN LEGS

The Whiskey Bent The Dunk Brine made this chicken so very tender!

Prep time: 5 mins + overnight brining | Smoke Time: 1 ½ hour | Smoker Temp: 250 F

INGREDIENTS:

- 4 Chicken Legs, Skin & Back on
- **Whiskey Bent BBQ The Dunk All-Purpose Brine**
- **Whiskey Bent BBQ The Bird Dry Rub**
- **Duck Fat Cooking Oil Spray** (optional)

DIRECTIONS:

PREPARE THE BRINE

- Prepare brine as per package directions.
- Place chicken and brine into large ziploc bag. Squeeze all the air out before sealing so that the chicken is fully covered in the brine.
- Place in large bowl and into refrigerator for at least 4 hours but overnight is preferred.

SMOKING THE CHICKEN

- Preheat wood pellet smoker to 250 F.
- Remove the chicken legs from the brine and pat dry.
- Season generously all over with **Whiskey Bent BBQ The Bird Dry Rub**.
- Place chicken legs on the smoker and smoke until they reach an internal temperature of 175 F. *We had the chicken legs on the smoker for approximately 1 ½ hours.*

CRISPY SKIN

If you are wanting nice crispy skin, spray with **Duck Fat Cooking Oil Spray** when you have just a few minutes left.



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